C60T051A3 02•1•10 11:25 Página 1

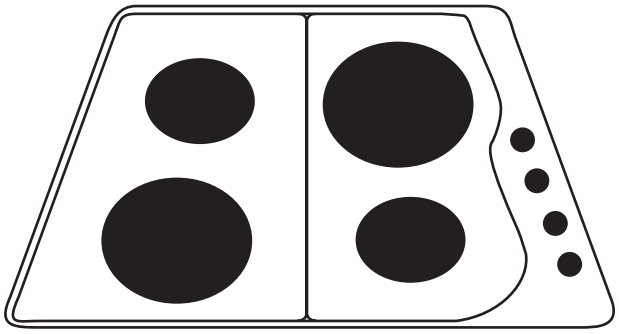
MANUAL DE INSTALACION E INSTRUCCIONES PARA USO DE ENCIMERAS INDEPENDIENTES

MANUAL DE INSTALAÇÃO E INSTRUÇÕES PARA UTILIZAR AS PLACAS DE COZINHA INDEPENDENTES

MANUEL D'INSTALLATION ET INSTRUCTIONS POUR L'UTILISATION DE TABLES À CUISSSON INDÉPENDANTES

INSTALLATION MANUAL AND INSTRUCTIONS FOR USE OF INDEPENDENT HOBS

INSTALLATIE EN GEBRUIKSAANWIJZING



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APUESTE CON NOSOTROS POR LA ECOLOGÍA. RECICLE EL EMBALAJE.

Colaboramos en la defensa del **Medio Ambiente**. Por esta razón, nuestros embalajes:

- Son 100% reciclables.
- Tienen la menor cantidad de piezas y material posible para facilitar así el reciclado.

APOSTE CONNOSCO PELA ECOLOGIA. RECICLE A EMBALAGEM.

Colaboramos na defensa do **Meio Ambiente.** Por esse motivo, as nossas embalagens:

- São 100% reciclavels.
- Têm a menor quantidade de peças e material possivel para facilitar a reciclagem.

PARIEZ AVEC NOUS POUR L'ECOLOGIE. RECYCLEZ L'EMBALLAGE.

Nous travaillons en faveur de **l'Environnement**. C'est pour ça, que nos emballages:

- Sont 100% recyclables.
- Ont la moindre quantité de pièces et du matèriel pour rendre plus facile leur recyclage.

BET WITH US ON ECOLOGY. RECYCLE THE PACKAGING.

We contribute in the defence of the **Environment**. Thus our packagins:

- Are 100% recyclable.
- Contain the smaller quantity of parts and possible material to facilitate thus the recycling.

HELP MEE OM SAMEN MET ONS HET MILIEU TE BESCHERMEN. RECYCLE DE VERPAKKING

Wij maken ons sterk voor het **Milieu**. Om deze reden zijn onze verpakkingen:

- 100% recycleerbaar
- Vervaardigd met zo min mogelijk onderdelen en materialen waardoor die beter en makkelijker gerycled kunnen worden.

ESPAÑOL

Manual de INSTRUCCIONES .....Pág 3

PORTUGUES

Manual de instruções ..... Pag 11

FRANCAIS

Manuel d´instructions ..... Page 18

ENGLISH

Operating instructions ..... Page 25

NEDERLANDS

Gebruiksaanwijzing.....Pag 32

C60T051A3 02•1•10 11:25 Página 5

INDICE

Descripción general 4
Utilización de los mandos.....4
Utilización recipientes.....5
Limpieza 6
Instalación 7
Esquema de conexiones 9
Esquema eléctrico.....10

ADVERTENCIA

- Sólo el Servicio Técnico Autorizado puede reparar su placa en caso de avería.
  De lo contrario, la garantía que posee quedará invalidada.

- En la placa de características figuran los datos técnicos yde identificación del aparato.

- Esta placa debe ser consultada antes de proceder a las conexiones eléctricas.

- Las conexiones eléctricas deben ser efectuadas por un especialista que esté al corriente de las disposiciones legales y de las exigencias normativas reconocidas en cada país.

- Rellenar los datos edjuntos con los datos de la placa de características adherida al aparato.

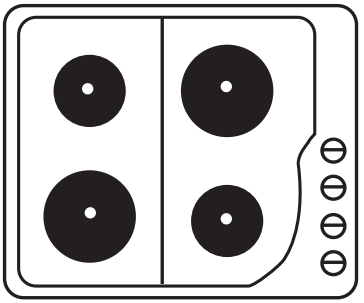
Marca: | **Tipo:**

Pot.max: **w** | **Tensión:**

DESCRIPCION GENERAL

4 FOCOS ELECTRICOS

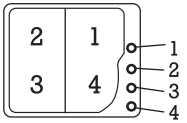
Foco Normal 1,5kW - 1kW 2kW



2kW 1,5kW - 1kW Foco Normal

UTILIZACION DE LOS MANDOS

1 Asegúrese de que el mando que va a accionar, corresponde al foco que quiera utilizar.



FOCOS ELECTRICOS

Las placas eléctricas tienen 6 posiciones, con distintas potencias de calentamiento. En la tabla 1 le damos una orientación de estas potencias.
Para su funcionamiento, podrá girar el botón hacia la izquierda, o hacia la derecha según como desee.

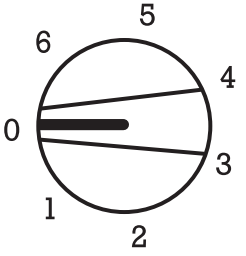


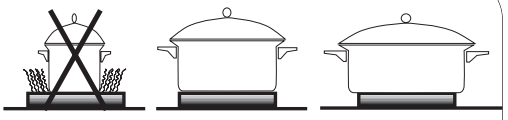
TABLA 1

0	MINIMO 1	2	3	4	5	MAXIMO 6
DESCONECTADO	SUAVE		MEDIO		FUERTE	
	Mantener en caliente		Cocer y asar carnes blancas, pescados, embutidos		Cocer y asar carnes rojas, picadas, tortillas	
	Preparar salsas delicadas y cremas		Hervir patatas, legumbre, sopas		Freir patatas, pescados, pastas	
			Preparar salsas		Poner en ebullición cantidades relativamente grandes de agua	
1000 W. normal	100 W	165 W	250 W	500 W	750 W	1000 W
1500 W. p rojo	135 W	165 W	250 W	500 W	750 W	1500 W
2000 W. p rojo	175 W	220 W	300 W	850 W	1150 W	2000 W

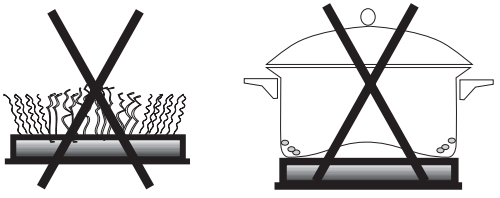
UTILIZACION DE RECIPIENTES

FOCOS ELECTRICOS

Cuide que el diámetro del recipiente sea igual o mayor que el del foco que va a utilizar.



El foco no debe funcionar sin recipiente.
La base del recipiente ha de ser plana y estar seca.

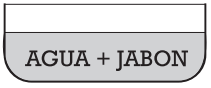


LIMPIEZA

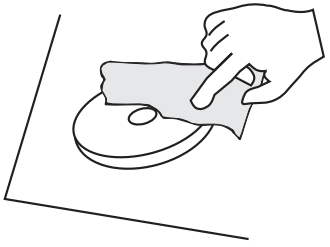
IMPORTANTE: Primero desconecte eléctricamente el aparato.

Si su placa es de acero inoxidable, para su limpieza existen productos comerciales adecuados. Una vez limpia, enjuague la placa con agua y séquela con un paño suave.

Si la placa es esmaltada utilice para su limpieza agua jabonosa. No utilice nunca productos o esponjas abrasivas. Elimine rápidamente las manchas de vinagre, limón y substancias ácidas en general.

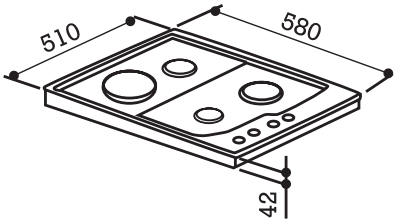


Limpie rápidamente los focos eléctricos con agua y jabón. Después, caliente ligeramente el foco y frótelo con papel de periódico.



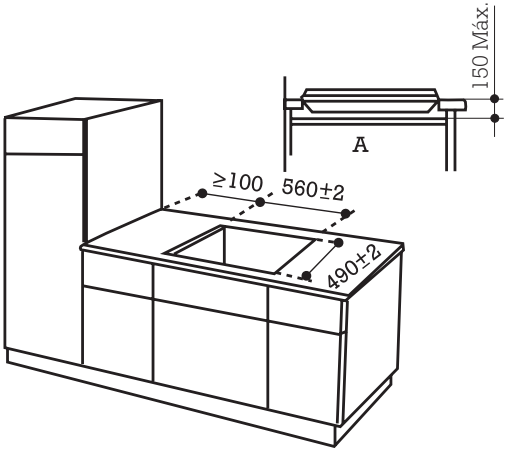
INSTALACION

Antes de proceder a la instalación, le rogamos examine las medidas de los aparatos y del nicho de encastre.

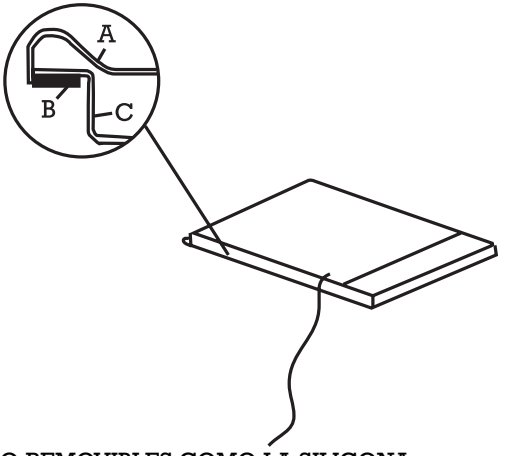


Realice un corte encima del mueble, siguiendo las instrucciones.
Aparato tipo "X" para grado de protección contra incendios.

NOTA:
Obligatoriamente el mueble llevará colocada la balda "A" para que no haya acceso a la encimera por el interior del mueble, debido a la temperatura que alcanza.
Esta balda se colocará después de que haya fijado la encimera al mueble.



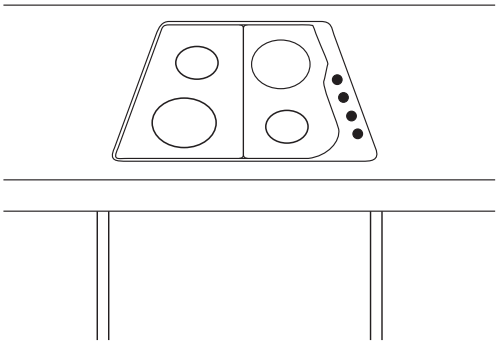
Coloque la placa boca abajo sobre una mesa, y retirando el papel adhesivo, pegue la junta de estanquidad en toda la vuelta de la placa.
A: MESA DE TRABAJO
B: JUNTA
C: CUBIERTA INFERIOR



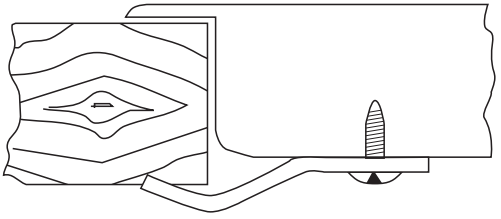
NOTA: NO UTILIZAR MATERIALES NO REMOVIBLES COMO LA SILICONA.

INSTALACION

Coloque a continuación la placa en el hueco del mueble, presionando bien para que la junta de estanquidad haga buen cierre.



Amarre los 4 enganches de la placa por la parte inferior, en las 4 esquinas del hueco.
(Enganches y tuercas en bolsas de accesorios).

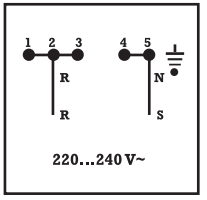


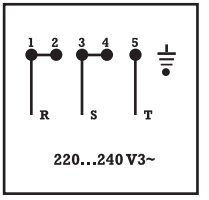
ESQUEMA DE CONEXIONES

La placa se suministra con cable de alimentación.
Si el cable de alimentación está dañado debe ser sustituido por el fabricante o servicio posventa o personal autorizado con el fin de evitar un peligro.
Si el tipo de conexión donde se ha de instalar la placa es distinto de (220...240V~) retirar el cable y realizar el conexionado según cuadros adjuntos. (El cable debe soportar temperaturas de 120°).
Debe ser conectada a la red por medio de una toma de corriente conforme a la publicación CEE 7 o de un dispositivo de corte omnipolar con una distancia de apertura de los contactos de al menos 3mm.

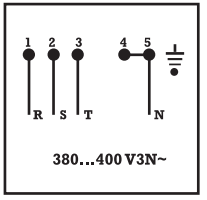
Potencia total
Placa: 60 cms., 6,3kW

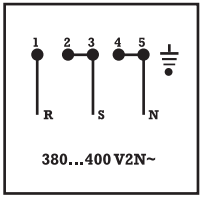
PLACA				Trifasico Δ		
	Tensión	Int.nominal por fases	Protección	Tensión	Int.nominal por fases	Protección
60 cms	220...240V~	27,5 A	32 A	220...240V~	14 A	16 A





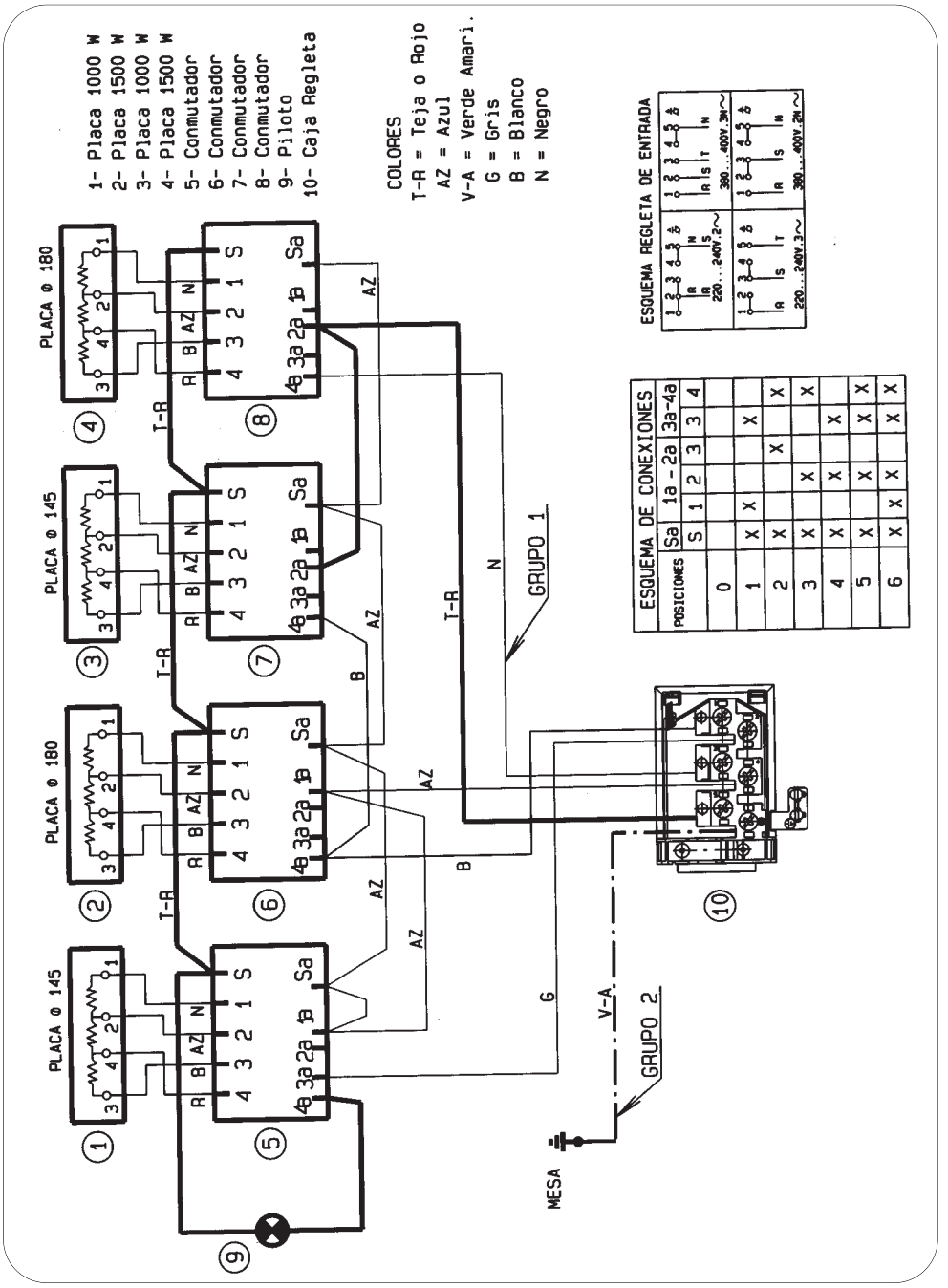
PLACA	Trifasico Δ					
	Tensión	Int.nominal por fases	Protección	Tensión	Int.nominal por fases	Protección
60 cms	380...400V~	11 A	12 A	380...400V~	16 A	20 A





Este aparato es conforme a las directivas europeas 73/23/CEE y 89/336/CEE

ESQUEMA ELECTRICO



ÍNDICE

Descrição geral 12
Utilização dos comandos 12
Utilização de recipientes 13
Limpeza 14
Instalação.....15
Esquema de ligaçoes.....17

PRECAUÇÕES

a) Em caso de avaria, a sua placa só poderá ser reparada pelo SERVIÇO TÉCNICO AUTORIZADO.
Se assim não fosse, a garantia que V. possui ficaria anulada.

b)Na placa de carcaterísticas costam os dados de carácter técnico e de identificaçâo do aparelho.
Deverá consultar-se esta chapa antes de proceder a realizar as conexoes eléctricas.

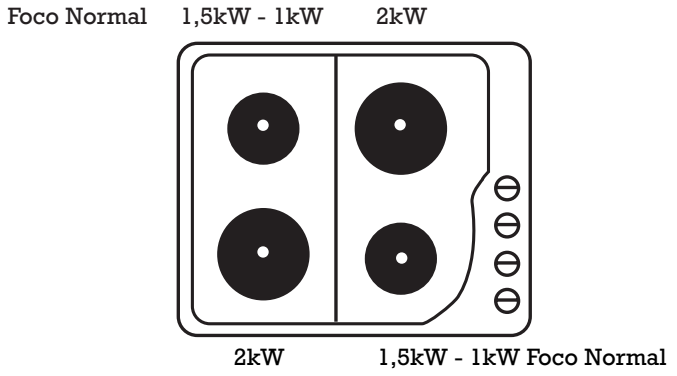
c) As conexoes eléctricas deverâo efectuadas por um especialista, com conhecimientos completos e actualizados acerca das normas legais e das exigéncias regulamentares reconhecidas em cada país em cocreto.

d) Breencher a placa de matrícula, impressa no Manual, com os dados da placa de características, que se encontra aderida ao aparelho.

MARCA		**TIPO**	
MÁXIMA POTÊNCIA	**(W)**	**TENSÃO**	

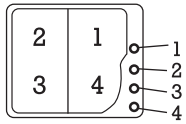
DESCRIÇÃO GERAL

4 FOCOS ELÉCTRICOS



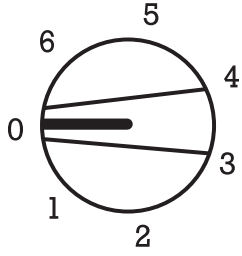
UTILIZAÇÃO DOS COMANDOS

1 Verifique se o comando que V. vai accionar corresponde ao foco que deseja empregar.



FOCOS ELÉCTRICOS

As placas eléctricas têm 6 posições, com várias potências de aquecimento. No quadro 1 oferecemos una orientação referente a estas potências.
Para que entre em funcionamento, V. poderá fazer girar o botão para a esquerda ou para a direita, conforme desejar.



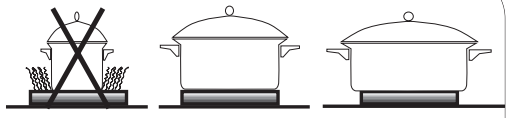
QUADRO 1

0	MINIMO 1	2	3	4	5	MÁXIMO 6
DESLIGADO	SUAVE		MEDIO		FOERTE	
	Conservar Quente		Cozer e assar carnes brancas, peixe e enchidos		Cozer e assar carnes vermelhas, picadas e omelettes	
	Preparar molhos finos e crèmes		Cozer batatas, grão, feijão, lentilhas; preparar sopas		Fritar batatas, peixe e pastas	
			Preparar molhos		Levar a ebulição porções relativamente elevadas de água	
1000 W. normal	100 W	165 W	250 W	500 W	750 W	1000 W
1500 W. p. verm	135 W	165 W	250 W	500 W	750 W	1500 W
2500 W. p. verm	175 W	220 W	300 W	850 W	1150 W	2000 W

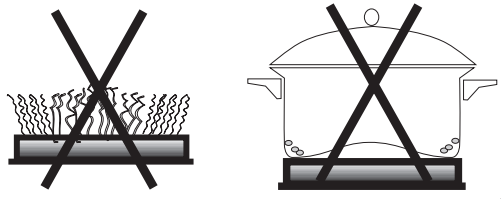
UTILIZAÇãO DE RECIPIENTES

FOCOS ELÉCTRICOS

Preste atenção para que o diâmetro do recipiente seja igual ou maior que o do foco que V. vai utilizar.



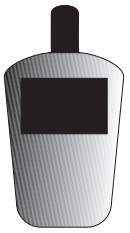
O foco não deve funcionar sem nenhum recipiente em cima.
A base do recipiente deverá ser lisa e estar seca.



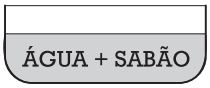
LIMPEZA

IMPORTANTE: Desligue primeiro a conexão eléctrica do aparelho.

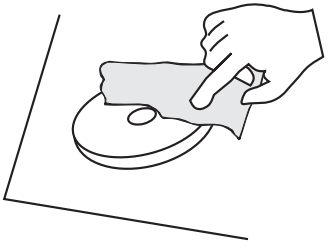
Se a sua placa for de aço inoxidável, existem produtos comerciais adquados de limpeza. Depois de limpa, deverá enchaguar-se com água e secar-se com um tecido suave.



Se a placa é esmaltada deverá usar-se água com sabão na sua limpeza. Não empregue nunca produtos ou esponjas abrasivas. Elimine ràpidamente as manchas de vinagre, de limão e de substâncias ácidas em geral.

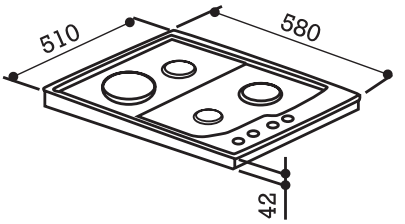


Limpe ràpidamente os focos eléctricos com água e sabão. Aqueça depois o foco ligeiramente e esfregue-o com papel de jornal.



INSTALAÇÃO

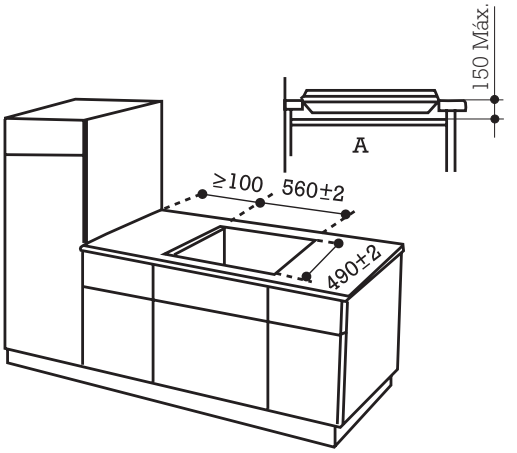
Antes de efectuar a instalação, recomendamos-lhe que examine as medidas dos aparelhos e do espaço em que vão ser encastrados.



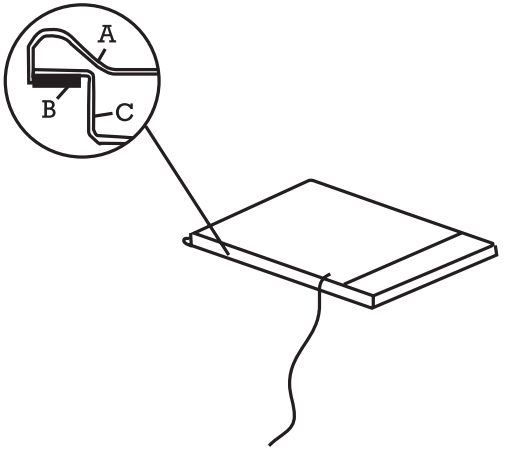
Realize um corte sobre o móvel, seguindo as intsruções.
Aparelho tipo "X", para o nível de protecção contra incêndios.

ATENÇÃO:
É obrigatório que o móvel tenha a prateleira "A", para evitar o acesso à placa no interior do móvel, devido à temperatura que esta atinge.

Esta prateleira deverá ser montada depois de ter-se instalado a placa sobre o móvel.



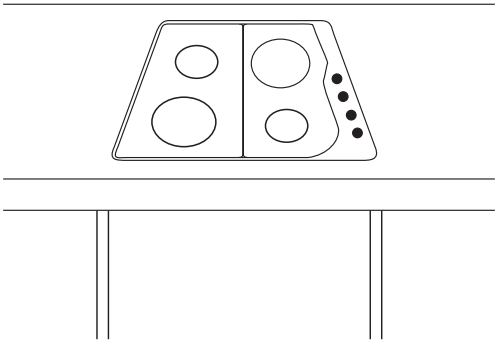
Coloque a placa voltada para baixo sobre uma mesa, e depois de ter retirado o papel auto-colante, cole a junta isolante à volta de toda a placa.
A: MESA DE TRABALHO
B: JUNTA
C: COBERTA INTERNA



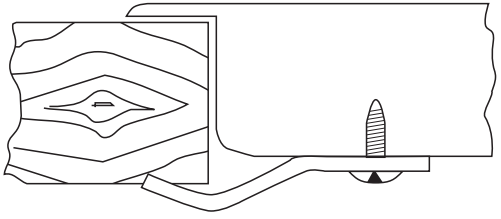
ATENÇÃO: NAO UTILIZAR ELEMENTOS NAO REMOVIVEIS COMO A SILICONA.

INSTALAÇÃO

A seguir, coloque a placa no espaço aberto do móvel, fazendo uma forte pressão, para que a junta isolante se ajuste perfeitamente.



Fixe os 4 enganches da placa pela parte interna, nos 4 ângulos do espaço aberto (tanto os enganches, como as porcas encontram-se nas embalágens de acessórios).

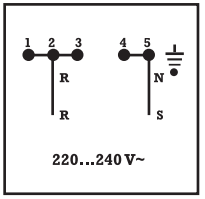


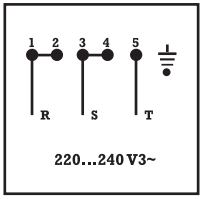
ESQUEMA DE LIGAÇOES

A placa é fornecida com cabo de alimentação.
Com o fim de evitar un perigo, no caso de que o cabo de alimentação se encontre danificado, deverá este ser substituído pelo fabricante, pelo serviço de post-venda ou por pessoal autorizado.
No caso de que o tipo de conexão na queal va ser instalada a placa não fosse de (220...240V~) deberá retirar-se o cabo e efectuar-se as ligações tal como se indica nos quadros anexos (o cabo terá que suportar temperatures de 120°C).
Deverá ser ligada á rede mediante uma tomada de corrente, de acorde com o que estabelece a publicação CEE 7, ou por meios dum dispositivo de corte omnipolar, com uma distância de abertura dos contactos, de pelo menos, 3 mm.

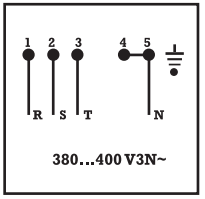
Potencia total
Placa: 60 cms., 6,3kW

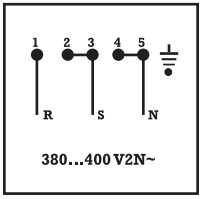
PLACA				Trifasico Δ		
	Tensão	Int.nominal por fases	Protecção	Tensão	Int.nominal por fases	Protecção
60 cms	220...240V~	27,5 A	32 A	220...240V~	14 A	16 A





PLACA	Trifasico Δ					
	Tensão	Int.nominal por fases	Protecção	Tensão	Int.nominal por fases	Protecção
60 cms	380...400V~	11 A	12 A	380...400V~	16 A	20 A





Este aparelho respeita as normas europeas 73/23/CEE y 89/336/CEE

SOMMAIRE

Description générale.....19
Utilisation des commandes.....19
Utilisation des récipiente.....20
Nettoyage 21
Installation 22
Schema de connexions 24

PRECAUTIONS

a) En cas de panne, seul le Service Technique Agréé est autorisé à réparer cette plaque. Dans le cas contraire, le garantie correspondante en saurait s'apliquer.

b) La plaque signalétique contient les informations techniques et d'identification de l'appareil.

c) Il convient de consulter cette plaque signalétique avant de réaliser es reccordements électriques.

d) Les raccordements électriques doivent être effectués par un spécialiste connaissant les prescriptions légales et les exigences réglementaires en vigueur de chaque pays.

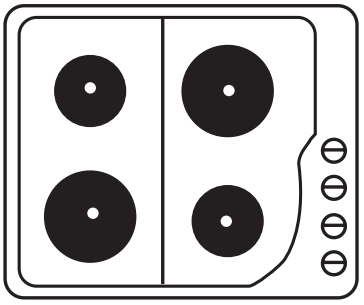
Remplir la plaque d'immatriculation imprimée sur le manuel à l'aide des données de la plaque signaletique apposée sur l'a'áreil.

MARQUE		**TYPE**	
PUISSANCE MAX -	**(W)**	**TENSION**	

DESCRIPTION GÉNÉRALE

4 FOYERS ELECTRIQUE

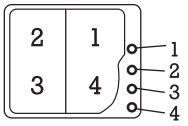
Foyer Normal 1,5kW - 1kW 2kW



2kW 1,5kW - 1kW Foyer Normal

UTILISATION DES COMMANDES

1 Assurez-vous que la commande que vous allez actionner correspond bien au foyer que vous voulez utiliser.



FOYERS ÉLECTRIQUES

Les plaques électriques ont 6 positions avec des différentes puissances de chauffage. Vous pouvez trouver ci-dessous le tableau 1 avec un guide de ces puissances.
Pour la mettre en marche, tournez la commande à gauche ou à droite, comme vous désirez.

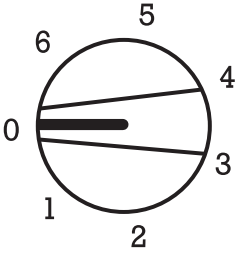


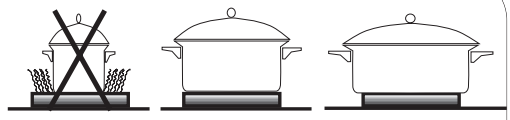
TABLE 1

0	MINIMUM 1	2	3	4	5	MÁXIMUM 6
ARRÊTÉ	DOUX		MOYEN		FORT	
	Garder au chaud		Cuire ou rôtir viandes, blanches, poissons, charcuterie.		Cuire et rôtir viandes rouges hachées, omelettes	
	Préparer des sauces des crèmes		Bouillir des pommes de terre, légumes, soupes		Frire des pommes de terre poissons, cuire de pâtes.	
			Préparer des sauces		Porter en ébullition des quantités relativement grandes d'eau	
1000 W. Normal	100 W	165 W	250 W	300 W	750 W	1000 W
1500 W. p. rouge	135 W	165 W	250 W	500 W	750 W	1500 W
2000 W. p. rouge	175 W	220 W	300 W	850 W	1150 W	2000 W

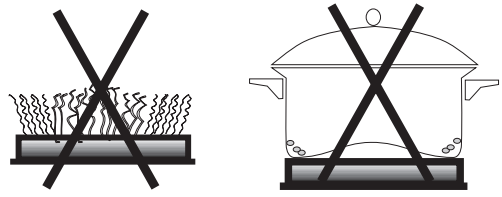
RÉCIPIENTS UTILISABLES

FOYERS ÉLECTRIQUES

Veillez à ce que le diamétre du récipient soit égal ou supérieur à celui-ci du foyer que vous allez utiliser.



Le foyer ne doit pas fonctionner sans récipient.
La base du récipient doit être plate et séche.



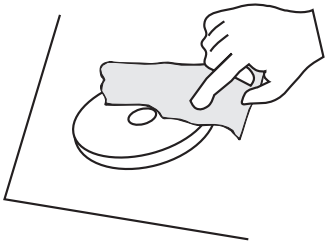
NETTOYAGE

IMPORTANT Débranchez l'appareil du réseau électrique avant de procéder.

Si votre plaque est en acier inoxydable, servez-vous des produits adéquats se trouvant dans le commerce. Après l'avoir lavé, rincez la plaque et séchez la avec un chiffon doux.

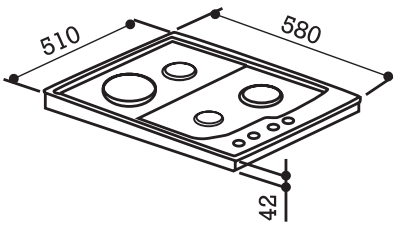
Si votre plaque est émaillée, nettoyez-la à l'eau savonnese. Evitez toujours l'usage de tout produit ou éponge abrasifs. Nettoyez le plus vite possible toutes les taches de vinaigre, citron et substances acides en général.

Nettoyez le plus vite possible les foyers électriques à l'eau et au savon. Ensuite, chauffez légèrement le foyer et frottez-le avec du papier journal.



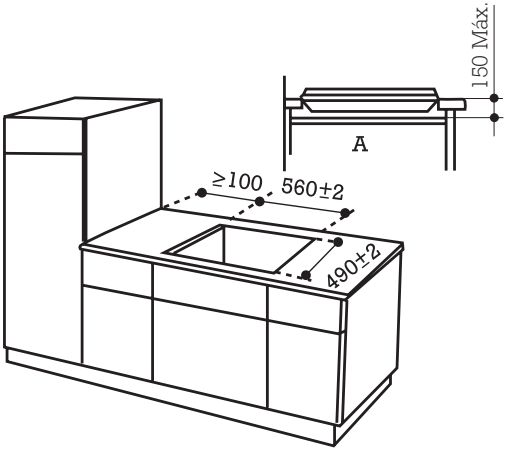
INSTALLATION

Avant d'installer la table à cuisson, veillez à examiner les mesures des appareils et du niche d'encastrement.

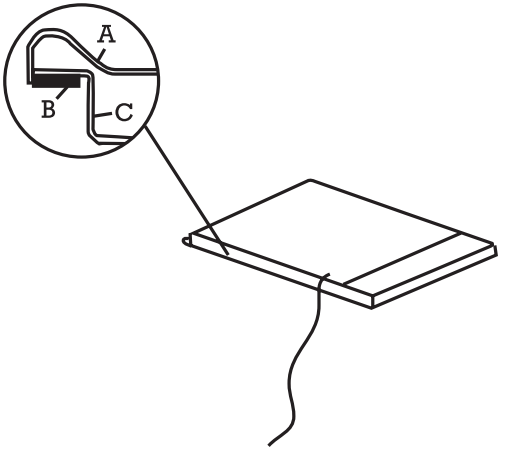


Découpez un orifice sur le plan du meuble, en suivant les instructions.
Appareil du type "X" en matière d'indice de protection contre les incendies.

REMARQUE
Le meuble doit être fourni avec l'étagère "A" pour qu'il n'y soit pas possible l'access à la tables à cuisson par l'intérieur du meuble, tenant compte la température qu'elle atteint.
L'étagère doit être placé après que la table à cuisson soit fixée au meuble.



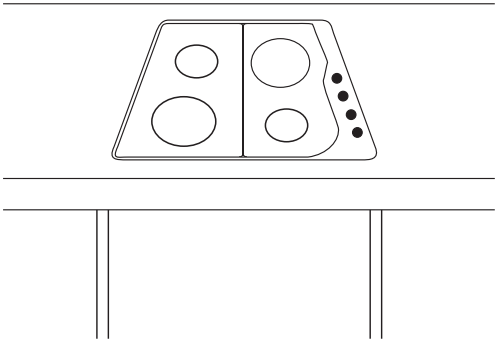
Possez la plaque à l'envers sur une table, retirez le ruban adhésif et collez le joint d'étanchéité sur tout le pourtour de la la table à cuisson .
A: Table du travail.
B: Joint.
C: Couvercle inférieure.



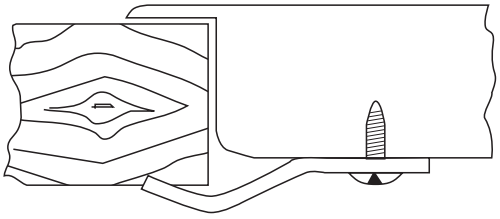
REMARQUE: NE PAS UTILISER D'ELEMENTS "NON AMOVIBLES" AVEC LA SILICONE.

INSTALLATION

Installez ensuite la la table à cuisson dans le logement pratiqué à cet effet dans le meuble, et appuyez fortement pour assurer la parfaite étanchéité du joint.



Fixez les 4 supports de la plaque par la partie inférieure aux 4 coins de l'orifice. (Les supports et écrous sont dans le sachet des accéssoires).

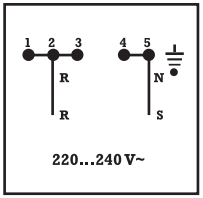


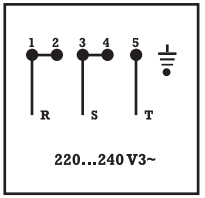
SCHEMA DE CONNEXIONS

La plaque est fournie avec un câble d'alimentation.
Si le cable d'alimentation est endommage, il doit être remplacé par le constructeur, le service aprés-vente ou le personnel agrée afin d'éviter tout danger.
Si localment, le type de connexion ou la plâque doit être installée est différent de (220...240Vca), retirer le câble et effectuer la connexion conformément aux tableaux cijoints. (Le câble doit supporter des températures de 120°C).
La plaque doit être branchée sur le secteur á l'aide d'une prise de courant conforme á la publication CEE 7 ou d'un dispositif interrupteur omnipolaire ayant une distance d'ouverture des contacts d'au moins 3 mm.

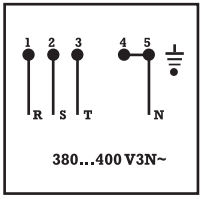
Puissance total
Plaque: 60 cms., 6,3kW

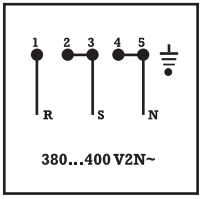
PLAQUE				Triphaso Δ		
	Tension	Int.nominale by phases	Protection	Tension	Int.nominale by phases	Protection
60 cms	220...240V~	27,5 A	32 A	220...240V~	14 A	16 A





PLAQUE	Triphaso Δ					
	Tension	Int.nominale by phases	Protection	Tension	Int.nominale by phases	Protection
60 cms	380...400V~	11 A	12 A	380...400V~	16 A	20 A





Cet appareil respecte les directives européennes 73/23/CEE et 89/336/CEE

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CONTENTS

General description 26
Use of controls 26
Use of pans 27
Cleaning 28
Installation 29
Connections sheamtic 31

WARNING

a) Repair of any fault in your hob must be carried out only by an Authorized Repair Service, otherwise the guarantee is not valid.

b) The technical details and identification of the appliance are shown on the specifition plate.

c) Consult his plate before procceding with electrical connection.

d) Electrical connection must be carried out by a specialist familiar with the laws and official regulations governing such while they are not covered by a pan.

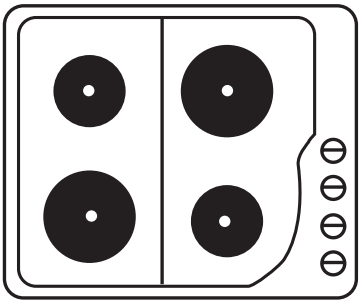
Fill in the data table in the manual with all the data of the cooker that appear on its label.

MAKE		**TYPE**	
MAX POWER -	**(W)**	**TENSION**	

GENERAL DESCRIPTION

4 ELECTRIC HOTPLATE

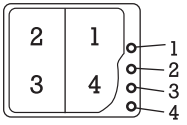
Normal light 1,5kW - 1kW 2kW



2kW 1,5kW - 1kW Normal light

USE OF CONTROLS

1 Make sure that you operate the right control for the burner you wish to use



ELECTRICAL PLATES

Electrical plates have 6 positions giving different heat outputs. Table 1, gives a guide to these outputs.

To operate it, you may turn the control to the left or to the right, as you wish.

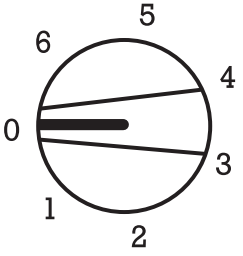


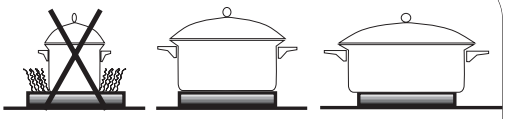
TABLE 1

0	MINIMUM 1 2	3 4	MÁXIMUM 5 6
OFF	LOW	MEDIUM	HIGH
	Keep warm	Boil and roast white meats, fish or puddings.	Boil and roast red meats, minced meat, omelettes.
	Prepare delicate sauces and cremes	Boil potatoes, pulses, soups	Fry potatoes, fish, pasta.
		Prepare sauces	Boil relatively large quantities of water
1000 W. normal	100 W 165 W	250 W 500 W	750 W 1000 W
1500 W. p Hot	135 W 165 W	250 W 500 W	750 W 1500 W
2000 W. p Hot	175 W 220 W	300 W 850 W	1150 W 2000 W

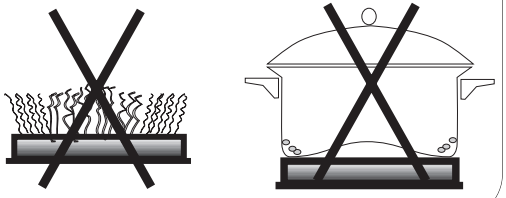
USE OF PANS

ELECTRICAL PLATES

Make sure that the diametre of the pan is equal to or bigger than the plate you are going to use.



The plate should not be lit without a pan.
The base of the pan should be flat and dry.

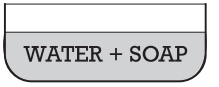


CLEANING

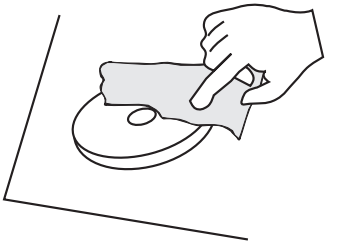
IMPORTANT: First of all, switch off the equipment.

If your top is stainless steel, there are adequate products available in shops that you may use. Once it is clean, rinse the top with water and a soft cloth.

If the top is enamelled, use soapy water to clean it. Never use abrasive products or pads. Immediately remove all stains of vinegar, lemon and acids spillage in general.

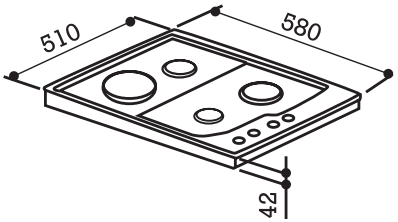


Clean electric plates immediately with water and soap. Then, heat the plate slightly and rub it with mewspaper.



INSTALLATION

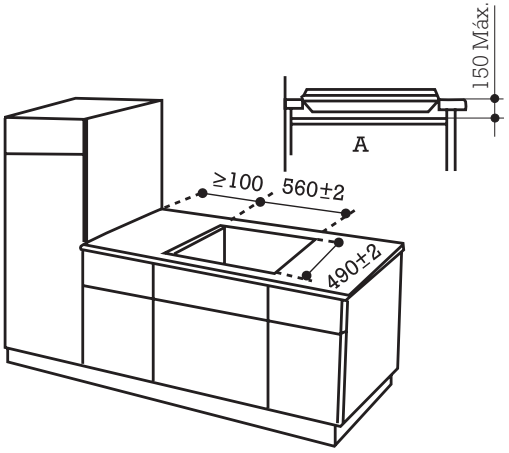
Before the installation, please check all measures of the equipment and fit-in housing.



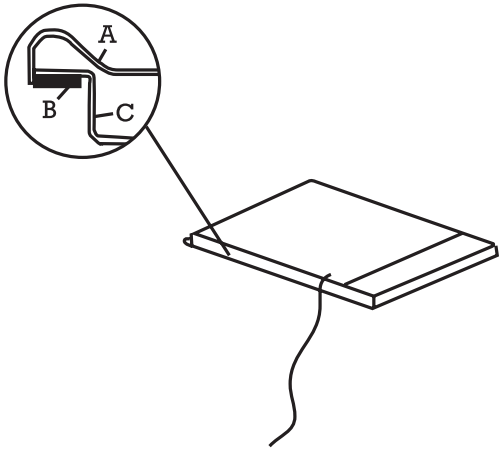
Cut out a piece of the worktop following the instructions. Equipment type "X" for fire protection grade.

NOTE:
The worktop must be provided with a shelf "A" so that the top cannot be reached from inside, due to the temperatures it reaches.

Such shelf will be located once the top has been fixed in the worktop.



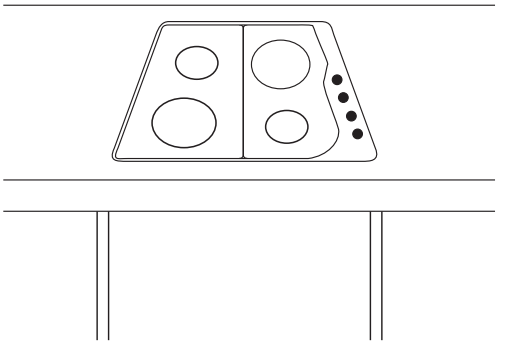
Place the hob face down on a table, and after removing the backing paper, affix the sealing gasket all around the hob.
A: operating table
B: joint
C: Bottom cover



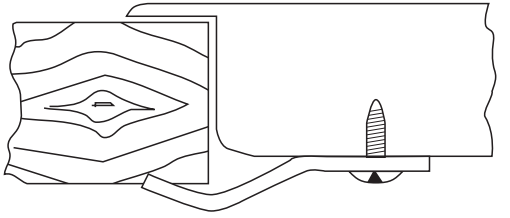
NOTE: DO NOT SILICONE SEAL THIS APPLIANCE TO THE WORK SURFACE.

INSTALLATION

Then, place the hob in the cavity in the woktop. Press down tightly so that sealing joint is perfectly closed.



Fix the 4 clamps underneath the hob to the corresponding 4 corners of the cavity. (Clamps and nuts are supplied in the accessory bag).

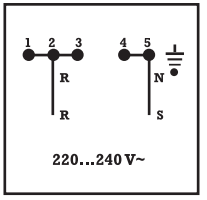


CONNECTIONS SCHEAMTIC

The hot plate is supplied with a power cable.
If the power feed wire is damaged, it must by replaced by the manufacturer, by the after-sales service or by authorized personnel for safety reasons.
If the type of connections to which the hotplate is to be installed is other than 220 to 240 V Ac rmove the cable and make the connection according to the adjacent drawings. (The cable must support temperatures of up to 120°C).
The hotplate must be connected to the mains with a plug that meets the EEC 7 publication or with a multi-pole with a distance between the open contacts of a least 3 mm.

Total power
Hotplate: 60 cms., 6,3kW

PLATE				Three phase Δ		
	Voltage	Int.nominal by phases	Protection	Tensión	Int.nominal por fases	Protección
60 cms	220...240V~	27,5 A	32 A	220...240V~	14 A	16 A



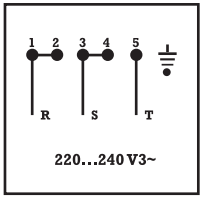
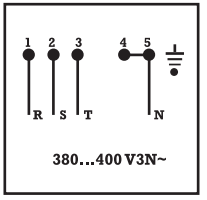
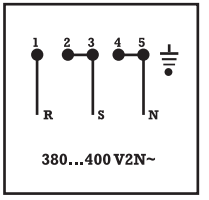


PLATE	Three phase Δ					
	Voltage	Int.nominal by phases	Protection	Voltage	Int.nominal by phases	Protection
60 cms	380...400V~	11 A	12 A	380...400V~	16 A	20 A





This device conforms to European directives 73/23/Cee and 89/336/CEE

C60T051A3 02•1•10 11:26 Página 34

INHOUDSOPGAVE

Beschrijving 33
Bedieningstoetsen 33
Gebruik van de pannen 34
Reiniging 35
Installatie 36
Schakelschema 38

WAARSCHUWING

- In geval van storing mag alleen de technische dienst uw kookplaat repareren.
  Wanneer dat niet het geval is, is uw garantie niet langer geldig.

- Op de gegevensplaat staan de technische gegevens en de identificatie van het apparaat.

- Alvorens de elektrische verbindingen uit te voeren moet men deze plaat raadplegen.

- De elektrische verbindingen moeten verricht worden door een erkende specialist die op de hoogte is van de wettelijke bepalingen en de normen van het land.

- Vul de onderstaande gegevens van de kookplaat in met de gegevens die op de plaat die aan de kookplaat gehecht is staan.

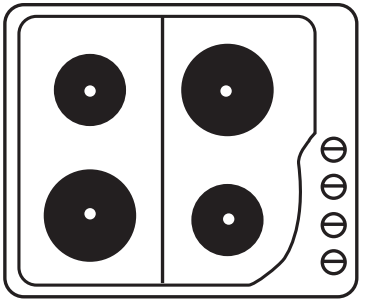
Merk: | **Type:**

Max. vermogen **w** | **Spanning:**

BESCHRIJVING

4 ELECTRISCHE KOOKPLAAT

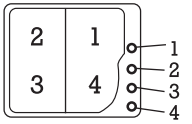
Gewoon brand punt 1,5kW - 1kW 2kW



2kW 1,5kW - 1kW Gewoon brand punt

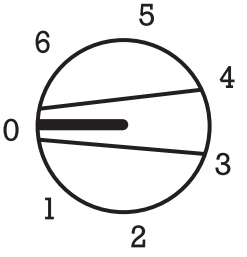
BEDIENING

1 Verzeker U ervan dat knop die u gaat gebruiken daadwerkelijk overeenstemt met de gaspit die u wilt gaan gebruiken.



ELECTRISCHE KOOKPLATEN

De electrische kookzones hebben 6 posities met verschillende vermogens. In tabel 2 worden deze weergegeven.
Om deze aan te zetten kunt u de knop naar links of naar rechts draaien, net wat u wilt.



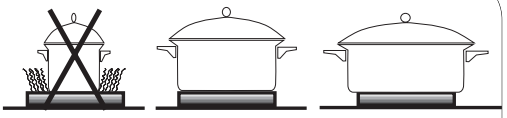
TABEL 1

0	MINIMUM 1 2	3 4	MAXIMUM 5 6
UIT	ZACHT	MIDDEN	HARD
	Warm huoden	Koken en braden van wit vlees, vis en vleeswaren	Koken en branden van rood vlees, tortilla's
	Om sauzen en cremesoep te bereiden	Aardappelen en peulvruchten koken, soepen	Aardappelen bakken, vis, pasta
		Sauzen bereiden	Relatief grote hoeveelheden water koken
1000 W.	100 W 165 W	250 W 500 W	750 W 1000 W
1500 W.	135 W 165 W	250 W 500 W	750 W 1500 W
2000 W.	175 W 220 W	300 W 850 W	1150 W 2000 W

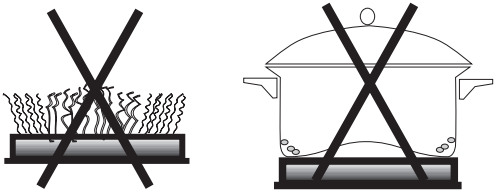
GEBRUIK VAN DE PANNEN

ELEKTRISCHE KOOKPLATEN

U moet er goed op letten dat de doorsnede van de pan gelijk is aan de doorsnede van de kookplaat die u gaat gebruiken.



U moet de kookplaat nooit aanzetten wanneer er geen pan op staat.
De bodem van de pan moet vlak en droog zijn.

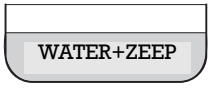


REINIGING

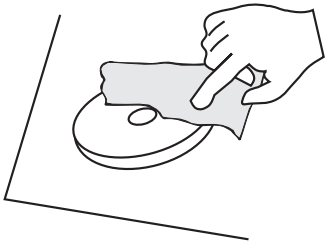
BELANGRIJK: Sluit eerst de stroomtoevoer van het apparaat af.

Indien uw kookplaat van roestvrij staal is, zijn er speciale schoonmaakmiddelen te koop. Na reiniging van de kookplaat moet u die goed met ruim water afspoelen en afdrogen met een zachte doek.

Indien de kookplaat geëmailleerd is, dan kan die het best gereinigd worden met zeepwater. In geen geval mogen er bijtende middelen of schuursponsen gebruikt worden. Verwijder aanslag met azijn, citroen en zure stoffen in het algemeen.

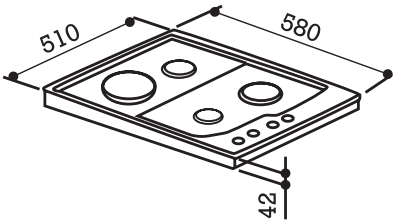


Reinig de elektrische kookplaten met water en zeep. Daarna moet u de plaat lichtelijk opwarmen en er met krantenpapier overheen wrijven.



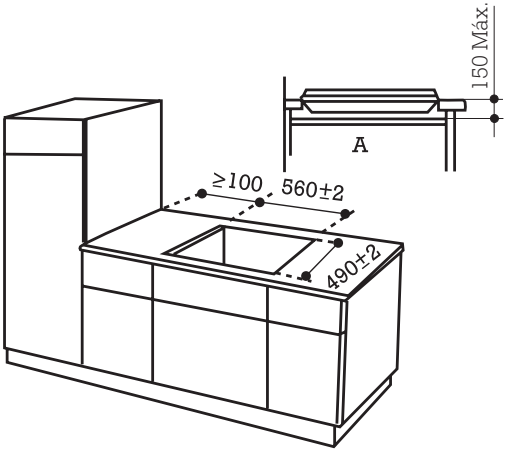
INSTALLATIE

Alvorens over te gaan tot de installatie, verzoeken wij u goed te controleren of de maten van het apparaat overeenkomen met die van de opening waarin dat geplaatst zal worden.

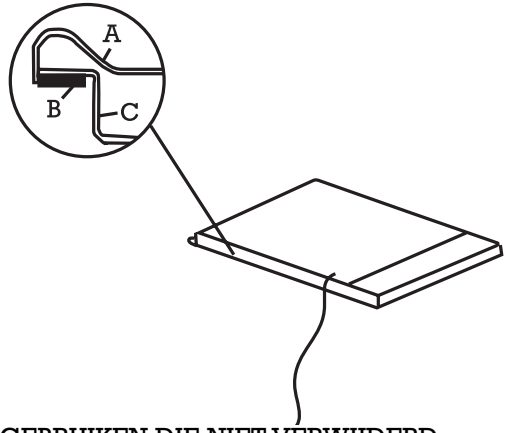


Breng daarna overeenkomstig de instructies een opening aan in het keukenmeubilair.
Apparaat van het soort "X" voor de beschermingsgraad tegen brandgevaar.

OPMERKING:
Volgens de normgeving is menverplicht in het keukenmeubilair een afdekplaat "A" aan te brengen zodat men aan de binnenkant van het keukenmeubilair niet in contact kan komen met de kookplaat, dit vanwege de hoge temperaturen die daar kunnen ontstaan.
Deze dekplaten worden aangebracht nadat de kookplaat in het keukenmeubilair is geplaatst.



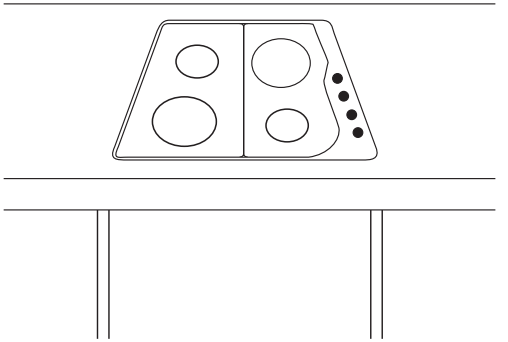
Plaats de plaat ondersteboven op een tafel. en verwijder het plakstrippen en breng dan de luchtdichte afsluitstrip rond de kookplaat aan.
A: WERKTAFEL
B: AFSLUITSTRIP
C: ONDERKANT DEKSEL



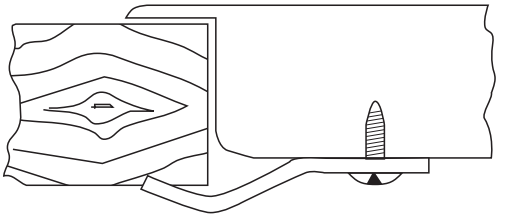
OPMERKING: GEEN MATERIALEN GEBRUIKEN DIE NIET VERWIJDERD KUNNEN WORDEN, ZOALS SILICONE.

INSTALLATIE

Plaats daarna de kookplaat in de opening van het keukenmeubilair, en druk die stevig aan zodat de luchtdichte afsluiting hermetisch vast komt te zitten.



Breng de vier klemmen aan de onderkant van de kookplaat aan en schroef die vast in de vier hoeken van de opening. (Klemmen en schroeven bijgeleverd in de zak met accessoires).

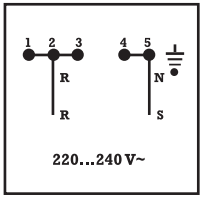


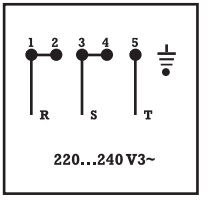
SCHAKELSCHEMA

De kookplaat wordt met voedingskabel geleverd.
Indien de voedingskabel beschadigd is moet die om gevaren te wermijden door de fabrikant, de klantenservice of door bevoegd personeel vervangen worden.
Wanneer de spanning op de plaats waar de kookplaat geïnstalleerd moet worden niet 220...240 V~ is, moet de kabel verwijderd worden en de verbinding tot stand gebracht worden volgens de bijgeleverde tabellen.
(De kabel moet temperaturen van 120 °C kunnen verdragen).
De kookplaat moet op het lichtnet worden aangesloten overeenkomstig de publicatie CEE 7 of door een ominpolaire aansluiting waarbij de contacten tenminste 3 mm van elkaar gescheiden zijn.

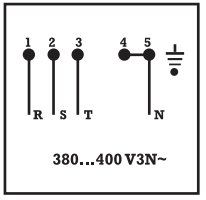
Totale vermogen
Kookplaat: 60 cm, 6,3 kW

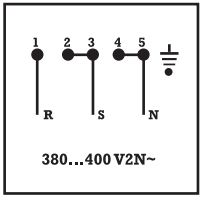
KOOKPLAAT				Driefasig Δ		
	Spanning	nominale int. per fase	Bescherming	Spanning	nominale int. per fase	Bescherming
60 cms	220...240V~	27,5 A	32 A	220...240V~	14 A	16 A





KOOKPLAAT	Driefasig Δ					
	Spanning	nominale int. per fase	Bescherming	Spanning	nominale int. per fase	Bescherming
60 cms	380...400V~	11 A	12 A	380...400V~	16 A	20 A





Dit apparaat voldoet aan de Europese richtlijnen 73/23/EEG en 89/336/EEG

C60T051A3 02•1•10 11:26 Página 41

C60T051A3 02•1•10 11:26 Página 42

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